

<u>SMALL PLATES & STARTER</u>S

PIZZERIA CLASSICO'S ORIGINAL GARLIC CHIPS

a thin crust baked with garlic butter and mozzarella

18

My family created these in Tahoe City at "The Village Pizzeria" in 1981 and have been serving them at Pizzeria Classico in Folsom since 1985. When in Folsom, please visit **Pizzeria Classico** at 702 Sutter St. Historic Folsom.

MOZZARELLA FRITTA House made crispy fried fresh mozzarella with a marinara dip	17
STOCKYARD'S ANGUS FILET MIGNON CARPACCIO with caper aioli, arugula salad, citrus vinaigrette, shaved parmesan	19
MINESTRONE SOUPCUP8BOWLhearty vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta	14
OVEN-ROAFTED MEATBALLF two meatballs with meat sauce and shaved parmesan served with two toasted grissini	17
*PEJTO RIJOTTO BALLJ stuffed with mozzarella, served with meat sauce	18
OVEN-ROAJTED ARTICHOKE sour cream pesto aioli, roasted lemon	18
CHICKEN WING 8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce	18
FRE/H BURRATA CHEE/E1/2 ORDER14Burrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, griss	FULL 19 iini
CALAMARI FRITTI crispy calamari rings with lemon wedges and roasted red pepper aioli	19
*EGGPLANT FRITTI crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli	21
*JMALL BLACKENED JALMON FILET with Chardonnay-cream sauce over fettuccine	21
*PANKO-CRUJTED AHI crispy-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens	21
PIZZ& JKINJ pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip	21
OVEN-ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS3 PRAwith herb garlic butter, over sautéed spinach and linguine6 PRAWN	
BOWL OF CLAMS & MUSSELS in a Chardonnay garlic butter, served with toasted garlic bread	22

WELCOME TO IL FORNO CLASSICO WE ARE VERY PROUD TO FEATURE "THE MOST ADDICTIVE BREAD" - SACRAMENTO MAGAZINE WE ARE HAPPY TO SHARE UP TO 2 SMALL LOAVES FOR TABLES OF 2 GUESTS AND UP TO 2 LARGE LOAVES FOR EVERY 4 GUESTS PLEASE UNDERSTAND THAT ADDITIONAL LOAVES WILL BE \$4 AND \$6 EACH TAKE SOME HOME, THEY MAKE GREAT GRILLED SANDWICHES, FRENCH TOAST, CROUTONS, GARLIC BREAD, AND MORE

*Consumer Advisory:

Consuming raw-undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.